
HAND CRAFTED COCKTAILS

THE MINE COMPANY MULE

Griffo Vodka, Gosling's Ginger Beer & fresh lime over crushed ice in a copper mug with mint.

SUNDANCE MARGARITA

Our Signature Recipe shaken with fresh lime juice, agave nectar & El Tesoro Blanco Tequila. Served on the rocks with sea salt.

MAYFIELD MANHATTAN

Barrel-Aged High West Bourbon with Nonino Quintessentia Amaro & Hella Aromatic Bitters. Served martini style with a brandied cherry garnish.

RIISING SUN WHISKY SOUR

Legent Bourbon, apricot liqueur, fresh lemon juice, simple syrup, & a splash of soda. Orange & cherry garnish.

LIMONCELLO SPRITZ

Vigie Limoncello & imported prosecco topped with a splash of soda water. Dehydrated lemon & mint garnish.

MAKER'S 46 OLD FASHIONED

Maker's Mark 46 Bourbon, Angostura Classic & Orange Bitters & a dash of simple syrup over a big block ice cube with an orange peel garnish.

CLASSIC NEGRONI

Sipsmith London Dry Gin, Campari & Carpano Antica Sweet Vermouth over a big block ice cube with an orange peel garnish.

SIGNATURE MARTINIS

OUR FAMOUS LEMON DROP

Absolut Citron Vodka, triple sec liqueur, sweet & sour, fresh lemon juice & a dash of agave nectar. Sugar rimmed martini glass.

PASSION STAR MARTINI

Van Gogh Vanilla Vodka, Passoa Passion Fruit Liqueur, passion fruit puree & fresh lime. Dehydrated lime garnish.

PAPER PLANE

Elijah Craig Bourbon shaken with Amaro Nonino Quintessentia, Aperol Liqueur & fresh lemon juice. Lemon twist garnish.

THE COSMOPOLITAN

Grey Goose L'Orange Vodka chilled up with Cointreau Liqueur, sweet & sour, splash of cranberry juice & fresh lime juice.

CUCUMBER BASIL MARTINI

Effen Cucumber Vodka, St. Germain Liqueur, simple syrup, fresh lime juice & lightly muddled cucumber & basil.

LAVENDER BEE'S KNEES

Empress 1908 Gin, fresh lemon juice, honey syrup & a dash of lavender bitters. Lemon twist garnish.

GREY GOOSE PEARTINI

Grey Goose La Poire Vodka, St. Germain Liqueur, pear puree, fresh lemon juice & a dash of agave nectar. Sugar rimmed martini glass.